



Xt'ian

RESTAURANTE





To explore Portugal's cuisine is to take
a journey back in time; a time when
the focus was on the treasures of the local
land and what it had to offer,
season after season.

With Portugal's warm climate and
rich landscape, the Portuguese cuisine brings
an array of ingredients to light, including
the renowned "*Bacalhau*" from
the Atlantic Ocean.

Here, we encounter a spectrum of flavors
and traditional cooking techniques
centered on enhancing the nuances
that make Portuguese cuisine
unique and exceptional.

"A synonym for temptation,
pleasure and desire.
A conveyor of elegance,
poise and emotion.

The one that began this journey
and made history along the way.

The one that will signal the end
of your experience
and leave an indelible impression
on your mind.

A colour, a passion,
a way of being."

Vermelho

MAINS

AROMAS FROM THE SEA

Atlantic Seared Seabass	33€
<i>Velvety seafood rice, samphire (molluscs/fish/crustacean/sulphites/dairy/celery)</i>	
Seared Skate Wing	31€
<i>Crushed potato, with spinach and sundried tomato, sauce Vierge (fish/dairy/sulphites)</i>	
Turbot au Meuniere	39€
<i>Buttered vegetables, boiled new potato, burnt butter sauce (dairy/sulphites/fish)</i>	
Seared Grouper Razor Clam Sauce	35€
<i>Sautéed spinach, sweet potatoes, Portuguese style razor clam sauce infused with aromatics, razor clams and grapefruit salsa (dairy/molluscs/sulphites/fish)</i>	
Cod a la Xtian	32€
<i>Tempura codfish, lyonnaise potato, drizzle of local olive oil (dairy/fish/egg /sulphites/gluten)</i>	

AROMAS FROM THE LAND

Beef Fillet	35€
<i>Grilled courgette & vegetable Provençal, truffled creamy potato, Muscatel sauce (celery/dairy/sulphites)</i>	
Duck Magret Grilled Gem Lettuce	34€
<i>Duck rice with Portuguese charcuterie, orange puree, port wine sauce (sulphites/ mustard/celery/dairy)</i>	
Slow Cooked Ox Cheeks	35€
<i>Braised ox cheeks in red wine with celeriac puree, wild mushrooms, carrots, red wine sauce (celery/dairy /sulphites)</i>	
Lamb Cutlets & Traditional "Migas" from Alentejo	39€
<i>Buttered tender stem broccoli, traditional bread patty with bacon, rosemary jus, and mint sauce (gluten/dairy/celery/egg/sulphites)</i>	

AROMAS FROM THE ORCHARD

Seasonal Vegetable Curry	22€
<i>Spiced flat bread, mint yoghurt, pomegranate, aromatic rice (celery/dairy/gluten/sesame)</i>	
Spring Risotto	21€
<i>Peas, broad beans, asparagus, roasted almonds, crispy leaf salad (dairy/celery/sulphites/nuts)</i>	

All prices are in EUROS (€) and government taxes included

DESSERTS

Garnet chocolate mousse	9€
<i>Merengue, brandysnap, red soil (egg/dairy/gluten/sulphites/soy)</i>	
Crimson apple tatin	12€
<i>Vanilla ice cream, almond crumble (gluten/egg/dairy/nuts)</i>	
Imperial vanilla panna cotta	10€
<i>Red berries (Dairy)</i>	
Mahogany cheesecake & "Melides" honey	10€
<i>Tuille of crispy walnut (gluten/dairy/egg/nuts)</i>	
Vermilion cheese board	18€
<i>Goat, cow and typical Alentejo mixed cheeses served and garnished with quince jam, dried fruits, grapes and jams (dairy/gluten/nuts)</i>	
Strawberries pavlova	10€
<i>Local strawberries with mint, pistachios (egg/dairy/nuts)</i>	
Scarlet fruit platter	7€
<i>Selection of seasonal sliced fruits</i>	
Selection of ice creams and sorbets with crumble	5€
<i>Ask your waiter for your favourite flavour (egg/dairy/nuts)</i>	

DESSERT WINE & PORTS

P.Setúbal	GLASS	BTL
Moscatel Herdade de Gambia	8€	
Moscatel Alambre 20 anos	16€	
Douro		
Colheita tardia Colinas		60€
Porto van zellers & co LBV	10€	
Porto insígnia branco	6€	
Porto van Zellers & co tawny	12€	
Porto insígnia Tawny	6€	

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BREAD ASSORTMENT - 4€
Selection of bread, Portuguese olive oil, butter
(gluten/dairy)

STARTERS

Grilled Asparagus	17€
<i>Pennyroyal hollandaise sauce, with crumbled cream cheese from Alcácer (egg/dairy/mustard/sulphites)</i>	
Alentejo's Tomato Cold Consommé	13€
<i>Pepper and onion salsa, cherry tomato, spiced croutons, cucumber and grapes (gluten/dairy/mustard/egg/sulphites)</i>	
Prawns a la Chef	20€
<i>Pan fried garlic and chili prawns with white wine sauce, grilled bread (sulphites/dairy/crustacean/gluten)</i>	
Our time-honoured Pica-Pau	18€
<i>Fried steak cut in small pieces, French mustard, thyme sauce, Portuguese pickles (sulphites/mustard/celery/gluten/dairy)</i>	
Seared Foie Gras, Port Wine Reduction	22€
<i>Caramelized onion, spiced bread (gluten/egg/dairy/celery/sulphites)</i>	

SALADS

Quinoa & Butternut Squash Salad	16€
<i>Curly endive, house dressing (mustard/sulphites)</i>	
Warm Grilled Vegetables Pinenuts Salad	13€
<i>Seasonal grilled vegetables, mix lettuce, basil pesto and cheese biscuit (gluten/nuts/dairy/mustard/sulphites)</i>	
Burrata with Tomato Salad	18€
<i>Sundried tomato pesto, basil pesto, pickled red onion, aged balsamic (dairy/nuts/mustard/sulphites)</i>	
Beetroot Salad	16€
<i>Beetroot with goat cheese mousse, chicory, caramelized walnuts and apple (dairy/nuts/mustard/sulphites)</i>	
Our Southern Octopus Salad	25€
<i>Grilled octopus with chickpea salad, red onion, bell peppers and soft-boiled quail egg (molluscs/egg/mustard/sulphites)</i>	